

(19)



Europäisches Patentamt
European Patent Office
Office européen des brevets



(11) Publication number:

0 469 656 B1

(12)

EUROPEAN PATENT SPECIFICATION(45) Date of publication of patent specification: **28.12.94** (51) Int. Cl.⁵: **A23L 1/19**(21) Application number: **91201720.9**(22) Date of filing: **04.07.91**

The file contains technical information submitted
after the application was filed and not included in
this specification

(54) **Whippable non-dairy cream, based on liquid oil.**(30) Priority: **30.07.90 EP 90202076**
27.09.90 GB 9021011(43) Date of publication of application:
05.02.92 Bulletin 92/06(45) Publication of the grant of the patent:
28.12.94 Bulletin 94/52(64) Designated Contracting States:
AT BE CH DE DK ES FR GB GR IT LI NL SE(56) References cited:
EP-A- 0 095 001 EP-A- 0 294 119
FR-A- 2 185 018 GB-A- 1 080 998
GB-A- 2 080 325 US-A- 3 628 968
US-A- 3 935 324

**M.W.FORMO & AL 'BAILEY'S INDUSTRIAL
OIL AND FAT PRODUCTS, VOL.1' 1979, WI-
LEY INTERSCIENCE, NEW-YORK, USA**

**FOOD TECHNOLOGY, vol. 29, no. 7, July
1975, CHICAGO US pages 52 - 62;**
**G.E.PETROWSKY: 'FOOD-GRADE EMULSIFI-
ERS'**

(73) Proprietor: **UNILEVER N.V.**
Weena 455**NL-3013 AL Rotterdam (NL)**(64) Designated Contracting States:
BE CH DE DK ES FR GR IT LI NL SE AT(73) Proprietor: **UNILEVER PLC**
Unilever House
Blackfriars
P.O. Box 68
London EC4P 4BQ (GB)(64) Designated Contracting States:
GB(72) Inventor: **Morrison, Anthony**
Unilever Research Colworth Lab.,
Colworth House
Sharnbrook,
Bedford MK44 1LQ (GB)
Inventor: **Kimsey, Ian Michael**
Unilever Research Colworth Lab.,
Colworth House
Sharnbrook,
Bedford MK44 1LQ (GB)

Note: Within nine months from the publication of the mention of the grant of the European patent, any person may give notice to the European Patent Office of opposition to the European patent granted. Notice of opposition shall be filed in a written reasoned statement. It shall not be deemed to have been filed until the opposition fee has been paid (Art. 99(1) European patent convention).

Encyclopedia of Chemical Technology, vol.4,
p.779-780, Interscience Encycl., Inc. New
York, 1956.

Inventor: Jones, Malcolm Glyn
Unilever Research Colworth Lab.,
Colworth House
Sharnbrook,

Bedford MK44 1LQ (GB)

Inventor: Wong, Jeanette Yuk Ting
Unilever Research Colworth Lab.,
Colworth House
Sharnbrook,

Bedford MK44 1LQ (GB)

Inventor: van Heteren, Jan
41 Heathside,
Hinchley Wood
Esher,
Surrey KT10 9TD (GB)

Ⓓ Representative: Hartong, Richard Leroy et al
Unilever N.V. Patent Division
P.O. Box 137
NL-3130 AC Vlaardingen (NL)

Description

So far whippable non-dairy creams are known, which comprise emulsions of an aqueous phase, containing optionally one or more milk components and thickener and a vegetable fat phase, which contains vegetable fat and an emulsifier system. These creams however do normally not contain significant amounts of liquid oils. High liquid oil levels make them unwhippable with an ordinary domestic, electrical whipper (e.g. a Kenwood-Chef).

This means, that whippable NDC's with a high content in especially polyunsaturated fatty acids (= PUFA) could not be made so far.

In FR 2 185 018 whippable creams are disclosed that are based on polyunsaturated fats. In order to achieve acceptable product performance it is disclosed that the waterphase should be slightly acidic, while simultaneously the waterphase should contain 0.5-4 wt% of a globular protein, and flocculating compounds should be absent in the waterphase.

We have found that non-dairy creams with excellent product properties can also be obtained in the absence of the 0.5-4 wt% of globular proteins, while the pH of the waterphase does not need to be acidic.

In Japanese patent application 58116-647 a whippable cream is disclosed, consisting of 0.1-2% of a sugar fatty acid, 0.5-5% of triglycerides with a m.pt. of at least 50 °C and 0.05-0.5% of pyrophosphoric acid or its salts. The rest of the fatphase can consist of cottonseed oil, corn oil, soybean oil or palm oil. However, in order to make these whippable creams, it is necessary to use sugar fatty acid compounds and pyrophosphoric acid. Moreover, it is not clear from this reference, how much of a liquid oil, especially an oil rich in PUFA, can be present in the composition.

From GB 2 162 039 NDC's, based on vegetable fats, are known, that contain a soybean aqueous infusion, a soy cellulose, admixed with vegetable oil and/or hardened vegetable oil and alginic acid derivatives or gelatin, a sugar ester and a polyphosphate salt. Therefore these NDC's always contain a soybean aqueous infusion. Nothing is disclosed about the properties of NDC's with a high content of liquid oils, in particular high PUFA-liquid oils.

In US 3 979 526 whipping creams are described, that consist of defatted milk products, e.g. dialysed milk, and a vegetable oil, which are emulsified. However, the products of this US patent do not possess a whipped cream structure, but are soft foams.

Japanese patent application 58086-056 describes whippable creams, which are made by pre-emulsifying a particular oil and fat, i.e. with a "rising melting point of 15-45 °C" with quite a lot of milk solids. From this reference nothing can be concluded about the properties of whippable NDC's with a high content of PUFA-rich liquid oils.

GB 2 080 325 discloses margarine-emulsions with a fat continuous phase, that are made from emulsions with a water continuous phase. The fat phase consists partly of globular fats which are coated with a lipoprotein film. Nothing can be derived from this reference about NDC's with a high content of liquid oils.

We have now found whippable NDC's, that have a high content of liquid oils, in particular of high PUFA liquid oils. These NDC's are therefore healthier than the known NDC's, whereas the other properties of these NDC's, like whip time, overrun, viscosity and firmness are very satisfactory.

Therefore our invention concerns in the first place with a whippable non-dairy cream (NDC), comprising an emulsion of a water-continuous phase, containing one or more milk components, preferably butter milk powder (BMP) and thickeners and a fat phase, comprising fat and an emulsifier system, wherein the NDC contains 15-60 wt% of a substantially globular vegetable fat from which 20-85 wt% preferably 30-75% consists of a liquid oil and the rest of a hard fat and which NDC contains at least 5 wt% of hard fat and is whippable within 6 minutes, preferably within 4 minutes, when using a domestic, electrical whipper (e.g. the Kenwood-Chef), and wherein the aqueous phase is neutral, while the NDC contains up to 7 wt% butter milk powder.

The mean droplet size of the fat particles in our NDC's is less than 5.0 μm , preferably less than 2.0 μm , most preferably less than 1.0 μm .

From US 3,935,324 whippable non-dairy creams are known, wherein mixtures of liquid oils and hard fats are applied as fat phase. In order to achieve whip-times of 10-15 min lecithin must be applied as emulsifier, while the product must contain 15-30 wt% of sugar. The products can have a shelf-life of 3-4 months, however, therefore 0.03-0.05 wt% of a chemical preservative must be added to the product. So, nothing is disclosed about NDC's with short whipping times (< 6 min), free of sugar, free of lecithin and free of preservatives that contain a milk component and a thickener, which products are sterilizable.

Our NDC preferably contains 25-50 wt% fat, whereas the hard fat can be chosen from the group consisting of palmkernel, hardened palmkernel, coconut, hardened coconut, hardened rape oil, hardened

palm oil, hardened soy bean oil, butter fat and mixture thereof. Interesterified mixture of those fats can also be used. From these fats we preferably use a hardened mixture of palm oil mid fraction and soybean oil in particular a mixture of hardened palmkernel m p 38 °C and coconut. The two components of this last mixture preferably are present in weight ratios of 25:75 - 75:25, more preferably 40:60 - 60:40. Although the fat phase can contain butter fat, we prefer to limit the amount of butter fat in the NDC to a maximum of 10 wt%, preferably less than 4 wt%. At least part of the fat can be replaced by well known fat replacers, e.g. polyol fatty acid polyesters. Examples of these polyesters are described in U.S. Pat. Nos. 3,600,186, 4,005,195 or

EP Pat. Publ. Nos. 233,856, 236,288 and 235,836.

In the composition also an emulsifier system is present. This emulsifier system can consist of every kind of known emulsifier, but preferably Lactodan (a Greensted product), lecithines, polyglycerolesters, DATA-esters, poly oxyethylene sorbitan esters (= Tween) and/or monoglycerides are used. In order to obtain the desired whipping properties our NDC's preferably contain a mixture of a stabilising and of a destabilising emulsifier. Examples of stabilising emulsifiers are polyglycerolesters, poly oxyethylene sorbitan esters or monoglycerides from saturated fatty acids, in particular with 16-18 carbon atoms. Destabilising emulsifiers are DATA-esters, lactodan, lecithines and derivatives of unsaturated (or polyunsaturated) fatty acids of polyglycerolesters, polyoxyethylene sorbitan esters or monoglycerides. The IV (= iodine value) of those products is at least 20. The fatty acids in this case contain at least 18 C-atoms. The most preferred emulsifiers do contain Triodan (= polyglycerolester), lecithin and/or Hymono (= monoglycerides), in particular those that are derived from unsaturated fatty acids or fats. The unsaturated fatty acids in these preferred emulsifiers preferably possess an IV of at least 20. Each individual stabilising emulsifier, that is used in the NDC, is present in an amount of at least 0.01 wt%, preferably 0.01-2.0 wt%. The destabilising emulsifier is present in an amount of at least 0.005 wt%, in particular 0.005-1.0 wt%. The total amount of emulsifier, that is used is less in general than 0.80 wt%.

The liquid oil, that can be used is normally chosen from the group consisting of sunflower oil, safflower oil, rapeseed oil, maize oil, bean oil, ground nut oil, olive oil and cottonseed oil.

We prefer to use liquid oils, that contain 10-80 wt% polyunsaturated fatty acids (= PUFA), 4-18 wt% saturated fatty acids (= SAFA) and 12-80 wt% mono unsaturated fatty acids (= MUFA). The preferred composition is 30-60% PUFA, 6-15% SAFA and 20-60% MUFA.

The total fatphase of our NDC's preferably displays a PUFA/SAFA-weight ratio ranging from 0.2-3.0, in particular 0.5-2.0.

The SAFA-level of the fat phase of our NDC's is preferably less than 70 wt%, more preferably less than 50 wt%.

In order to improve the taste of an NDC it is well known to add some amount of butter milk component to the NDC. Therefore, our NDC's contain up to 7 wt% butter milk powder (BMP).

The NDC's according to the invention also contain thickeners. As thickeners the following compounds can be used: guar gum, locust bean gum, carrageenan, xanthan gum, alginates, cellulose ethers or mixtures thereof. The NDC further can contain sugar and flavours.

The invention also comprises a method for the preparation of the whippable NDC according to the invention, mentioned above.

In the art whippable NDC's are obtained by making an emulsion of an aqueous phase, containing BMP and thickeners and a fat phase, containing the emulsifier system. These two phases are homogenised at about 60 °C, after which a homogenised premix is obtained.

This premix is treated with steam, according to a UHT-treatment (i.e. about 2.5 seconds with steam of about 150 °C), in order to sterilise the premix.

The sterilised premix is homogenised in one or two stages, after which a sterilised, homogenised product with a temperature of about 60 °C is obtained. This product is cooled and stored at a temperature of 5-10 °C.

However, when we use this process for the production of our NDC's with a high liquid oil content it is often difficult to obtain a NDC, that is whippable within 6 minutes. In particular when the emulsifier does not contain a stabilising and a destabilising emulsifier simultaneously the NDC easily becomes too stable and cannot be whipped, as an NDC that is too stable requires very long whipping times, if whipping is possible at all.

For those NDC's that are too stable, when prepared according to the prior art method, we have found a new process, which makes those unwhippable NDC's whippable within 4 minutes. This new process includes a tempering step at the end of the normal NDC making process. Therefore our NDC manufacturing process comprises the making of an emulsion of a water phase, containing thickener and optionally one or more milk components and a fat phase, containing fat and an emulsifier system, processing the so obtained

emulsion by heating, sterilisation, homogenisation and cooling to a temperature below 25°C and which process is characterized by a tempering step, which is carried out immediately, after the cooling, by warming the emulsion to ambient temperature and keeping it at this temperature for several hours, after which the NDC is cooled to 5-20°C.

5 The emulsion is heated before the sterilisation advantageously to a temperature of 55-85°C. The sterilisation, which is proceeded after this heating is preferably carried out as a UHT-treatment by injecting steam of high temperature (130-150°C) during a short time (less than 30 seconds, preferably 1-5 seconds). The homogenisation is carried out, while the emulsion is at a temperature above ambient, preferably 50-85°C.

10 The cooling of the NDC after the homogenisation is normally proceeded to a temperature below 20°C, preferably below 10°C.

In the tempering step the emulsion normally is warmed to a temperature of 18-25°C, at which temperature the NDC is kept for 18-30 hours.

15 Example I

Three different emulsions were made of the ingredients mentioned in table 1. Two emulsions contained 42% total fat and the third emulsion contained 35% fat. The emulsions were water continuous.

20 The composition of the fat phases in terms of amounts PUFA, SAFA and MUFA is mentioned in table 2. The hard stock used in the fat phase was a hardened mixture of a palm mid fraction and bean oil with a PUFA, SAFA, MUFA-distribution of 1% PUFA, 36.5% SAFA and 62.5% MUFA. The PUFA, SAFA and MUFA-contents of the liquid oils of the fat phase are given in table 4.

These emulsions were heated to 80°C and treated with steam (145°C) during 3 seconds. The emulsions so obtained were homogenised, using pressures of 100 and 70 bar in 2 stages. This way 25 sterilised, homogenized products with a temperature of 80°C were obtained. These products were cooled to 8°C, warmed again to 20°C, kept at this temperature for 24 hours and cooled again to 5°C and stored for 1 week.

The NDC's showed the characteristics mentioned in table 3.

30 Example II

An emulsion was made comprising the components mentioned in table 5.

The procedure of example I was followed, except that homogenisation pressures of 70 and 30 bar were used in the 2 stages.

35 The product was cooled to 8°C and tempered as before.

The amount of SAFA in the product was 23/100 g. The properties of the product are mentioned in table 5.

Table 1

	P.U.F.A. Creams		
	42% Fat		35% fat
	(1) %	(2) %	(1) %
Water	50.7	50.7	58.1
Buttermilk powder	7.0	7.0	7.0
Thickener (GG + LBG)	0.07	0.07	0.12
Sunflower oil	-	30.1	-
Safflower oil	25.3	-	21.0
hard fat	16.3	11.5	13.2
emulsifiers	0.63	0.63	0.63
(Mixture of sat. and unsat. Triodans + sat. Hymono)			

Table 2

Total fat	42.6	42.6	35.3
P.U.F.A.	45.9	46.0	45.8
M.U.F.A.	32.0	34.6	32.1
S.A.F.A.	22.1	19.4	22.1

Table 3

P.U.F.A. creams			
Properties	42% Fat		35% fat
	(1)	(2)	(1)
Solids in emulsion at 5 ° C	16%	12.5%	13.5%
Whip time	2 min. 8 sec.	2 min. 13 sec.	3 min. 23
overrun	207%	191%	236%
Boucher firmness	84	64	75
Liquid viscosity 5 ° C/100 sec ⁻¹	58 mPas	89 mPas	48 mPas

Table 4

Low SAFA/PUFA creamsFats employed

A. <u>PUFA-oil</u>	PUFA	SAFA	MUFA
1. SF	64.0	11.0	25.0
2. SA	75.5	10.7	13.8
B. <u>HARDSTOCK</u>	1.0	36.5	62.5

Table 5

Composition	wt%
BMP	7.0
guar gum	0.1
CN	14.2
PK 38	7.8
Sunflower oil	12.0
Triodan 55 (saturated)	0.4
β -carotene	0.02
water	58.48
Properties	
Solids in emulsion at 5 °C	14.8%
droplet size	0.85 μ m
whip time	2 min 45 sec
overrun	180%
Boucher	88
viscosity (5 °C, 100 sec ⁻¹)	82 mPa.s.

Example III

The procedure as described in example I was used to make a whipping cream with the properties mentioned in table 6 with the following composition:

Table 6

composition	wt%
PK 38	19.0
butterfat	7.5
liquid RP	8.0
Tween 60 (sat. polyoxyethylene sorbitan esters)	0.25
Triodan - 20 (unsat)	0.1
BMP	7.0
thickeners	0.1
water	up to 100%
SAFA-content %/100g:	21
Trans-content	1
Properties	
Solids in emulsion at 5 °C	18.8%
droplet size	0.65 μ m
whip time	3 min 12 sec
overrun	220%
Boucher	80
viscosity (5 °C, 100 sec ⁻¹)	118† ↓ 105 mPa.s.

Example IV

The same procedure was followed for the production of a whipping cream with the properties mentioned in table 7 with the composition according to table 7.

Table 7

composition	wt%
SF	35
BO-44	8.8
Butterfat	5.2
BMP	7.0
Triodans (mixt. of sat. and unsat)	0.35
Hymono-3203 (saturated)	0.20
thickeners	0.12
water	balance to 100%
Properties	
Droplet size	0.9 μm
whip time	3 min 30 sec
overrun	150%
Boucher	80
viscosity (5°C , 100 sec^{-1})	300 mPa.s.

Example V

An emulsion was made of the ingredients, mentioned in table 8. The procedure of example I was followed, however, the tempering was not performed. A two stage homogenisation (100 bar, followed by 35 bar) was applied. The product was cooled to 5°C . The product properties are given underneath.

Table 8

Composition	wt%
Buttermilk powder	7.0
guar gum	0.07
Locust bean gum	0.03
Tween-80	0.35
PO-43	14.0
SF	20.0
β -carotene	0.02
water	up to 100%
Properties	
solids in emulsion at 5°C	10.3%
Droplet size	0.63 μm
whip time	4 min
overrun	140%
Boucher	83
viscosity (5°C , 100 sec^{-1})	671 \downarrow 65

Example VI

An emulsion was made of a composition as mentioned in table 8, however instead of 14.0% PO-43 the same amount of interesterified fat* was used. The process was as described in example V. The properties of the product were as follows:

* used was an interesterified mixture of palm kernel 38 and Palm oil 58.

Properties	
solids in emulsion at 5 ° C	13.4%
Droplet size	0.66 µm
whip time	2.0 min
overrun	165
Boucher	106
viscosity (5 ° C, 100 sec ⁻¹)	50t ↓ 48

N.B. The emulsifiers, mentioned in the examples display the following characteristics:

	sap.val	I.V.	FFA	HLB	Na-stearate
Triodan-20	145	< 2	< 2		-
Triodan-55	130	80	< 2		-
Tween-60	50	-	< 2	14.9	0
Hymono-3203		3	< 3		< 0.1

Claims

- Whippable non-dairy cream (NDC), comprising an emulsion of a watercontinuous phase, containing one or more milk components and thickeners, and a fat phase, comprising fat and an emulsifier system, wherein the NDC contains 15-60 wt% of a globular vegetable fat, from which 20-85 wt% consists of a liquid oil and the rest of a hard fat, and which NDC contains at least 5 wt% of hard fat and is whippable within 6 minutes when using a domestic, electrical whipper, wherein the aqueous phase is neutral, while the NDC contains up to 7 wt% butter milk powder.
- Whippable NDC according to claim 1, which is whippable within 4 min.
- Whippable NDC according to Claims 1 and 2, wherein the NDC contains 25-50 wt% fat.
- Whippable NDC, according to claims 1-3, wherein the globular vegetable fat consists for 30-75 wt% of a liquid oil.
- Whippable NDC according to claims 1 to 3, wherein the hard fat is chosen from the group: palmkernel, hardened palmkernel, coconut, hardened coconut, hardened rape oil, hardened palm oil, hardened soy bean oil, butter fat, interesterified fat mixtures of those or mixtures thereof.
- Whippable NDC, according to Claim 1, wherein the hard fat is a hardened mixture of palm oil mid fraction and soybean oil.
- Whippable NDC, according to Claim 5, wherein the hard fat is a mixture of palm kernel m.p. 38 and coconut oil with a ratio of the components within 25/75 and 75/25.
- Whippable NDC, according to claim 1, wherein the NDC contains less than 10 wt% butter fat.
- Whippable NDC, according to Claim 1, wherein lactic acid esters of partial glycerides, lecithin, polyglycerol ester, diacetyl tartaric acid esters of partial glycerides, polyoxyethylene sorbitan esters and/or monoglycerides are present as emulsifier.
- Whippable NDC according to Claim 1, wherein the NDC contains a combination of a stabilising and a destabilising emulsifier.
- Whippable NDC according to Claim 10, wherein the destabilising emulsifier is chosen from the group consisting of polyglycerolesters (= Triodan), polyoxyethylene sorbitol esters, monoglycerides, derived from unsaturated fatty acid or fats (= Hymono), diacetyl tartaric acid esters of partial glycerides (=

DATA esters), lactic acid esters of partial glycerides (= Lacotan) and lecithines.

12. Whippable NDC according to claim 10, wherein the NDC contains a stabilising emulsifier chosen from the group consisting of polyglycerolesters, polyoxyethylene sorbital esters or monoglycerides from saturated fatty acids.
13. Whippable NDC according to claim 11, wherein the unsaturated fatty acids in the emulsifiers possess an iodine value of at least 20.
14. Whippable NDC according to claim 1, wherein the stabilising emulsifier in the NDC is present in an amount of 0.01-2.0 wt%.
15. Whippable NDC according to claim 1, wherein the destabilising emulsifier is present in an amount of 0.005-1.0 wt%.
16. Whippable NDC according to claim 9, wherein less than 0.80 wt% of the total emulsifier composition is present.
17. Whippable NDC according to Claim 1, wherein the mean droplet size of the fat particles is less than 2.0 μm .
18. Whippable NDC according to claims 1-17, wherein the liquid oil is chosen from the group consisting of: sunflower oil, safflower oil, rapeseed oil, maize oil, bean oil, ground nut oil, olive oil, cottonseed oil.
19. Whippable NDC, according to claim 18, wherein the liquid oil has a polyunsaturated fatty acid (= PUFA) of 10-80 wt%, a saturated fatty acid (= SAFA) content of 4-18 wt% and a monounsaturated fatty acid (= MUFA) content of 12-80 wt%.
20. Whippable NDC, according to claim 1, wherein the PUFA/SAFA weight ratio of the total fat ranges between 0.2 and 3.0.
21. Whippable NDC, according to claim 1, wherein the SAFA-level of the fat phase of the NDC is less than 70 wt%.
22. Process for the preparation of a whippable NDC, according to claim 1, by making an emulsion of a water phase, containing one or more milk components and thickener and a fat phase, containing fat and an emulsifier system, processing the so obtained emulsion by heating, sterilisation, homogenisation and cooling to a temperature below 25°C, characterised by a tempering step, which is carried out immediately after the cooling by warming the cooled emulsion to 18-25°C and keeping it at this temperature for 18-30 hours after which the NDC is cooled to 5-20°C.
23. Process according to Claim 22, wherein the emulsion is heated to 55-85°C before the sterilisation.
24. Process according to Claim 23, wherein the sterilisation is carried out as a UHT-treatment by injecting steam of high temperature during a short time.
25. Process according to claim 22, wherein the homogenisation is carried out, while the emulsion is at a temperature of 50-85°C.
26. Process according to Claim 22, wherein the cooling after the homogenisation is proceeded to a temperature of maximum 10°C.

Patentansprüche

1. Schlagfähige nichtmilchhaltige Sahne (NMS), die eine Emulsion aus einer wasserkontinuierlichen Phase, enthaltend eine oder mehrere Milchkomponenten und Verdickungsmittel, und einer Fettphase, umfassend Fett und ein Emulgatorsystem, umfaßt, worin die NMS 15 bis 60 Gew.-% eines kugeligen pflanzlichen Fettes enthält, von dem 20 bis 85 Gew.-% aus einem flüssigen Öl bestehen und der Rest

ein Hartfett ist, welche NMS mindestens 5 Gew.-% eines Hartfettes enthält und innerhalb von 6 min unter Verwendung eines elektrischen Haushaltsschlaggerätes schlagbar ist, worin die wäßrige Phase neutral ist, während die NMS bis zu 7 Gew.-% Buttermilchpulver enthält.

- 5 2. Schlagfähige NMS nach Anspruch 1, die innerhalb von 4 min schlagbar ist.
3. Schlagfähige NMS nach Ansprüchen 1 und 2, in der die NMS 25 bis 50 Gew.-% Fett enthält.
4. Schlagfähige NMS nach Ansprüchen 1 bis 3, in der das kugelige pflanzliche Fett aus 30 bis 75 Gew.-%
10 eines flüssigen Öles besteht.
5. Schlagfähige NMS nach Ansprüchen 1 bis 3, in der das Hartfett aus der Gruppe ausgewählt ist, die aus
Palmkern-, gehärtetem Palmkern-, Kokosnuß-, gehärtetem Kokosnuß-, gehärtetem Rapsöl, gehärtetem
Palmöl, gehärtetem Sojaöl, Butterfett, gegenseitig veresterten Fettmischungen von diesen oder Mi-
15 schungen davon besteht.
6. Schlagfähige NMS nach Anspruch 1, in der das Hartfett eine gehärtete Mischung einer Palmölmittel-
fraktion und Sojaöl ist.
- 20 7. Schlagfähige NMS nach Anspruch 5, in der das Hartfett eine Mischung von Palmkernöl, Fp. 38, und
Kokosnußöl mit einem Verhältnis der Komponenten innerhalb von 25:75 und 75:25 ist.
8. Schlagfähige NMS nach Anspruch 1, in der die NMS weniger als 10 Gew.-% Butterfett enthält.
- 25 9. Schlagfähige NMS nach Anspruch 1, in der Milchsäureester von partiellen Glyceriden, Lezithin,
Polyglycerolester, Diacetylweinsäureester von partiellen Glyceriden, Polyoxyethylensorbitanester
und/oder Monoglyceride als Emulgator vorliegen.
10. Schlagfähige NMS nach Anspruch 1, in der die NMS eine Kombination aus einem stabilisierenden und
30 einem destabilisierenden Emulgator enthält.
11. Schlagfähige NMS nach Anspruch 10, in der der destabilisierende Emulgator aus der Gruppe ausge-
wählt ist, die aus Polyglycerolestern (= Triodan), Polyoxyethylensorbitanestern, Monoglyceriden,
abgeleitet von ungesättigten Fettsäuren oder Fetten (= Hymono), Diacetylweinsäureestern von parti-
35 ellen Glyceriden (= DATA-Ester), Milchsäureestern von partiellen Glyceriden (= Lactodan) und Lezithin-
en besteht.
12. Schlagfähige NMS nach Anspruch 10, in der die NMS einen stabilisierenden Emulgator, ausgewählt
40 aus der aus Polyglycerolestern, Polyoxyethylensorbitanestern oder Monoglyceriden gesättigter Fettsäu-
ren bestehenden Gruppe, enthält.
13. Schlagfähige NMS nach Anspruch 11, in der die ungesättigten Fettsäuren in den Emulgatoren eine
Iodzahl von mindestens 20 haben.
- 45 14. Schlagfähige NMS nach Anspruch 1, worin der stabilisierende Emulgator in der NMS in einer Menge
von 0,01 bis 2,0 Gew.-% vorliegt.
15. Schlagfähige NMS nach Anspruch 1, in der der destabilisierende Emulgator in einer Menge von 0,005
bis 1,0 Gew.-% vorliegt.
50
16. Schlagfähige NMS nach Anspruch 9, in der weniger als 0,80 Gew.-% der gesamten Emulgatorzusam-
mensetzung vorliegen.
17. Schlagfähige NMS nach Anspruch 1, in der die mittlere Tröpfchengröße der Fetteilchen weniger als 2,0
55 µm beträgt.
18. Schlagfähige NMS nach Ansprüchen 1 bis 17, in der das flüssige Öl aus der Gruppe ausgewählt ist,
die aus Sonnenblumenöl, Saffloröl, Rapsöl, Maisöl, Bohnenöl, Erdnußöl, Olivenöl und Baumwollsame-

nöl besteht.

19. Schlagfähige NMS nach Anspruch 18, in der das flüssige Öl einen Gehalt von 10 bis 80 Gew.-% mehrfach ungesättigter Fettsäuren (= PUFA), von 4 bis 18 Gew.-% gesättigter Fettsäuren (= SAFA) und von 12 bis 80 Gew.-% einfach ungesättigter Fettsäuren (= MUFA) aufweist.
20. Schlagfähige NMS nach Anspruch 1, in der das PUFA/SAFA-Gewichtsverhältnis des gesamten Fettes zwischen 0,2 und 3,0 liegt.
21. Schlagfähige NMS nach Anspruch 1, in der die SAFA-Konzentration der Fettphase der NMS weniger als 70 Gew.-% beträgt.
22. Verfahren zur Herstellung einer schlagfähigen NMS nach Anspruch 1 durch Herstellen einer Emulsion aus einer Wasserphase, die eine oder mehrere Milchkomponenten und Verdickungsmittel enthält, und einer Fettphase, die Fett und ein Emulgatorsystem enthält, Bearbeiten der so erhaltenen Emulsion durch Erhitzen, Sterilisieren, Homogenisieren und Abkühlen auf eine Temperatur unter 25 °C, gekennzeichnet durch einen Temperierschritt, der sofort nach dem Abkühlen durch Erwärmen der abgekühlten Emulsion auf 18 bis 25 °C und Halten bei dieser Temperatur für 18 bis 30 h durchgeführt wird, worauf die NMS auf 5 bis 20 °C abgekühlt wird.
23. Verfahren nach Anspruch 22, in welchem die Emulsion vor dem Sterilisieren auf 55 bis 85 °C erhitzt wird.
24. Verfahren nach Anspruch 23, in welchem die Sterilisation als UHT-Behandlung durch Einspritzen von Wasserdampf hoher Temperatur während einer kurzen Zeit durchgeführt wird.
25. Verfahren nach Anspruch 22, in welchem die Homogenisierung erfolgt, während sich die Emulsion auf einer Temperatur von 50 bis 85 °C befindet.
26. Verfahren nach Anspruch 22, in welchem das Abkühlen nach der Homogenisierung auf eine Temperatur von maximal 10 °C erfolgt.

Revendications

1. Crème non laitière (CNL) fouettable, comprenant une émulsion de phase aqueuse continue, contenant un ou plusieurs composants du lait et des épaississants, et une phase grasse, comprenant une matière grasse et un système émulsifiant, dans laquelle la CNL contient 15 à 60% en poids d'une matière grasse végétale globulaire, dans laquelle 20 à 85% en poids se compose d'huile liquide et le reste de matière grasse dure, et ladite CNL contient au moins 5% en poids de matière grasse dure et est fouettable en 6 minutes lorsqu'on utilise un fouet domestique, électrique, dans laquelle la phase aqueuse est neutre, alors que la CNL contient jusqu'à 7% en poids de poudre de babeurre.
2. CNL fouettable selon la revendication 1, qui est fouettable en 4 minutes.
3. CNL fouettable selon les revendications 1 et 2, dans laquelle la CNL contient 25 à 50% de matière grasse.
4. CNL fouettable selon les revendications 1 à 3, dans laquelle la matière grasse végétale globulaire se compose de 30 à 75% d'une huile liquide.
5. CNL fouettable selon les revendications 1 à 3, dans laquelle la matière grasse durcie est choisie dans le groupe : huile de coeur de palme, huile de coeur de palme durcie, huile de coprah, huile de coprah durcie, huile de colza durcie, huile de palme durcie, huile de soja durcie, matière grasse du lait, mélanges de matières grasses interestérifiées de ceux-ci ou de leurs mélanges.
6. CNL fouettable selon la revendication 1, dans laquelle la matière grasse durcie est un mélange durci d'une fraction médiane d'huile de palme et d'huile de soja.

7. CNL fouettable selon la revendication 5, dans laquelle la matière grasse durcie est un mélange d'huile de palme de p.f. 38 et d'huile de coprah avec un rapport des composants dans la gamme de 25:75 et 75:25.
- 5 8. CNL fouettable selon la revendication 1, dans laquelle la CNL contient moins de 10% en poids de matière grasse du beurre.
9. CNL fouettable selon la revendication 1, dans laquelle des esters d'acide lactique de glycérides partiels, de la lécithine, des esters de polyglycérol, des esters d'acide diacétyltartrique de glycérides partiels, des esters de polyoxyéthylène sorbitan et/ou des monoglycérides sont présents en tant qu'émulsifiants.
- 10 10. CNL fouettable selon la revendication 1, dans laquelle la CNL contient une combinaison d'un émulsifiant stabilisant et d'un émulsifiant destabilisant.
- 15 11. CNL fouettable selon la revendication 10, dans laquelle l'émulsifiant destabilisant est choisi dans le groupe par les polyglycéroesters (= Triodan), les esters de polyoxyéthylène de sorbitol, les monoglycérides, dérivé de matières grasses ou d'acide gras insaturé (= Hyomono), les esters de l'acide diacétyltartrique et de glycérides partiels (= esters DATA), les esters de l'acide lactique et de glycérides partiels (= Lacotan) et les lécithines.
- 20 12. CNL fouettable selon la revendication 10, dans laquelle la CNL contient un émulsifiant stabilisant choisi dans le groupe formé par les polyglycéroesters, les esters de polyoxyéthylène de sorbitol ou les monoglycérides des acides gras saturés.
- 25 13. CNL fouettable selon la revendication 11, dans laquelle les acides gras insaturés dans les émulsifiants possèdent un indice d'iode d'au moins 20.
14. CNL fouettable selon la revendication 1, dans laquelle l'émulsifiant stabilisant dans la CNL est présent en une quantité de 0,01 à 2,0% en poids.
- 30 15. CNL fouettable selon la revendication 1, dans laquelle l'émulsifiant destabilisant est présent en une quantité de 0,005 à 1,0 % en poids.
- 35 16. CNL fouettable selon la revendication 9, dans laquelle moins de 0,80% en poids de la composition totale d'émulsifiant est présent.
17. CNL fouettable selon la revendication 1, dans laquelle la taille moyenne des gouttelettes des particules de matière grasse est inférieure à 2,0 µm.
- 40 18. CNL fouettable selon les revendications 1 à 17, dans laquelle l'huile liquide est choisit dans le groupe formé par: l'huile de tournesol, l'huile de carthame, l'huile de colza, l'huile de maïs, l'huile de fève, l'huile d'arachide, l'huile d'olive, l'huile de coton.
- 45 19. CNL fouettable selon la revendication 18, dans laquelle l'huile liquide a un acide gras polyinsaturé (= PUFA) de 10 à 80 % en poids, une teneur en acide gras saturé (= SAFA) de 4 à 18% en poids et une teneur en acide gras monoinsaturé (= MUFA) de 12 à 80%.
20. CNL fouettable selon la revendication 1, dans laquelle le rapport pondéral PUFA:SAFA de la matière grasse totale est compris entre 0,2 et 3,0.
- 50 21. CNL fouettable selon la revendication 1, dans laquelle la valeur de SAFA de la phase grasse de la CNL est inférieure à 70% en poids.
- 55 22. Procédé pour la préparation d'une CNL fouettable selon la revendication 1, en effectuant une émulsion d'une phase aqueuse, contenant un ou plusieurs composants du lait et un épaississant et d'une phase grasse, contenant une matière grasse et un système émulsifiant, en traitant l'émulsion ainsi obtenue par chauffage, stérilisation, homogénéisation et refroidissement à une température inférieure à 25 °C,

caractérisé par une étape de maturation, qui est mise en oeuvre immédiatement après le refroidissement en chauffant l'émulsion refroidie à une température de 18 à 25 °C et en la maintenant à cette température pendant 18 à 30 heures après quoi la CNL est refroidie à une température de 5 à 20 °C

- 5 23. Procédé selon la revendication 22, dans lequel l'émulsion est chauffée à une température de 55 à 85 °C avant la stérilisation.
24. Procédé selon la revendication 23, dans lequel la stérilisation est mise en oeuvre en tant que traitement UHT en injectant de la vapeur d'eau à température élevée pendant une brève durée.
- 10 25. Procédé selon la revendication 22, dans lequel l'homogénéisation est mise en oeuvre alors que l'émulsion est à une température de 50 à 85 °C.
- 15 26. Procédé selon la revendication 22, dans lequel le refroidissement après l'homogénéisation est réalisé à une température maximale de 10 °C.

20

25

30

35

40

45

50

55